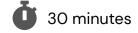




# Chicken Bun Cha

Asian style chicken rissoles served on crunchy lettuce with vermicelli noodles. Finished with a sweet sticky glaze and peanuts.







# In a hurry?

Skip making the meatballs and fry chicken mince with seasonings. When almost cooked, pour in glaze and simmer.

#### **FROM YOUR BOX**

BEAN THREAD VERMICELLI	100g
SPRING ONIONS	2 *
LEMONGRASS STALK	1
GINGER	1 piece
CHICKEN MINCE	300g
GEM LETTUCE	2
CARROT	1
LEBANESE CUCUMBER	1
CORIANDER	1/2 pkt *
ROASTED PEANUTS	1 packet (50g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce, sweet chilli sauce, white wine vinegar

#### **KEY UTENSILS**

frypan, saucepan

#### **NOTES**

We used sesame oil for extra flavour.

You can serve with extra soy sauce, sweet chilli or hot chilli sauce if desired.



#### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles to boiling water and cook according to packet instructions. Drain and rinse in cold water. Toss with 2 tsp oil, 1 tsp vinegar and 1 tsp sweet chilli sauce.



### 2. MAKE THE RISSOLES

Slice spring onions and finely chop lemongrass to yield 1 tbsp (see Product Spotlight overleaf). Grate ginger to yield 1/2 tbsp. Mix together with chicken mince, 1 tsp soy sauce and pepper.



#### 3. COOK THE RISSOLES

Heat a frypan with **oil** over medium-high heat. Use a dessert spoon and place spoonfuls into frypan. Cook, turning, for 4-5 minutes or until almost cooked through.



# 4. PREPARE FRESH TOPPING

Wash and separate lettuce. Julienne carrot, deseed (optional) and slice cucumber. Pick coriander leaves and roughly chop peanuts.

Mix together 1 tbsp soy sauce, 1 tbsp sweet chilli sauce, 1/2 tbsp vinegar and 1 tbsp water to glaze meatballs.



# 5. GLAZE THE RISSOLES

Pour glaze over the rissoles. Simmer for 1-2 minutes, turning, or until glaze has thickened and rissoles are covered.



#### 6. FINISH AND PLATE

Divide lettuce between plates. Top with noodles, rissoles and fresh toppings. Drizzle over any pan juices to serve (see notes).

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